

• AMERICUS •

EXECUTIVE CHEF JUSTIN BERNATCHEZ, CHEF DE CUISINE JOE GUARINO

LUNCH

CHEESE + CHARCUTERIE

Small Cheese Board^N 18
Three artisanal cheeses, candied nuts,
The Winemaker's Kitchen jam, honey,
berries, and crackers

Large Cheese Board^N 28
Five artisanal cheeses, candied nuts,
The Winemaker's Kitchen jam,
honey, berries, and crackers

Small Charcuterie Board^{DF} 18
Three artisanal meats, cornichons,
pickled vegetables, peppers,
red wine mustard, grilled bread

Large Charcuterie Board^{DF} 28
Five artisanal meats, cornichons,
pickled vegetables, peppers,
red wine mustard, grilled bread

APPS

Seven Spiced Baked Wings^{DF GF} 15
Citrus miso glaze

Pork Belly Lettuce Wrap^{DF GF} 15
Onion citrus marmalade,
pear jicama slaw

Crispy Fried Cauliflower 14
With a choice of
• Spicy buffalo sauce, bleu cheese,
celery, carrots
or
• Sticky sesame soy, green onions

Mussels^{SF} 16
Lobster fennel broth, cherry
tomatoes, charred fennel, toast

RAW BAR

**Half Dozen Oysters
On The Half Shell**^{DF GF} 20
White wine mignonette, The
Winemaker's Kitchen Jalapeño wine
cocktail sauce, horseradish

**Jumbo Shrimp
Cocktail**^{DF GF} 4/ea
Gulf shrimp, The Winemaker's Kitchen
Jalapeño wine cocktail sauce, lemon

Tuna Tartare^{DF F} 19
Bulgur salad, spiced meringue, roasted
garlic aioli, pickled mushrooms

SIDES

House fries^{DF} 6
Mashed potatoes^{GF} 6
Green Beans 6
Root Vegetable Hash 6
Bulgar Salad 6
Couscous 6

SOUPS + SALADS

Squash Soup^{GF} 11
Brown butter, spiced crema, chives

French Onion Soup^F 11
LaBelle Winery Riesling wine, sweet onions,
herbed crouton, Gruyère cheese

House Salad^{DF GF} 12
Mixed greens, cucumber, tomato, radish,
herbs, The Winemaker's Kitchen Seyval
Blanc Vinaigrette

Caesar Salad^F 12
Chopped romaine, herbed croutons,
lemon, Parmesan, creamy anchovy dressing

Harvest Salad^{GF} 15
Apples, pumpkin spiced pepitas, goat
cheese, wild rice, maple glazed
butternut squash, arugula, currant
and bacon vinaigrette

Kale Salad^{GF} 15
Pickled fennel and grapes, brie,
pearl onions, mustardy vineyard
vinaigrette, crispy rice

Salad Additions:
Grilled Salmon^{DF GF} 14
**Pan-Roasted Jumbo
Shrimp**^{DF GF SF} 12 (3 ea)
Seared Tuna^{DF F SF} 14
Herbed Chicken Breast^{DF GF} 9

PIZZAS

Margherita 15
Crushed tomato, Parmesan,
mozzarella, basil

'Roni 18
Crushed tomato, pizza cheese,
artisan pepperoni

'Shroom^N 19
Dunks local mushrooms, sun dried
tomato pesto, marinated artichokes,
mozzarella, arugula,
Add prosciutto 5

The Fenway 19
House-made sausage, peppers,
onions, cheddar cheese, crushed tomato

Mediterranean 19
Roasted tomato, cherry peppers,
feta, olives, red onion

Autumn 18
Bacon, squash, sage, Alfredo sauce,
shaved Parmesan, balsamic glaze

The Big LaMac 19
Ground beef, onion, pickle,
cheddar cheese, lettuce, crushed
tomato, burger sauce

HANDHELDS

LaBelle Burgers
Prime beef, buttered brioche bun,
pickle, hand-cut fries

Big Island Pond^{*} 18
Lettuce, tomato, onion, Vermont
cheddar cheese, burger sauce

BLT^{*} 19
Lettuce, tomato white wine
garlic mayo, applewood smoked
bacon, Vermont cheddar cheese

Mushroom^{*} 19
Lemony arugula,
crispy spaghetti squash, brie

Winemaker^{*} 19
Caramelized onions, raspberry
wine BBQ sauce, fried onions,
jalapeño, aged cheddar

Salmon Burger 19
Jicama slaw, kale, tomato,
roast garlic aioli

Bean Burger 17
Calabrian chili, aioli, roasted tomato,
arugula

Steak Sandwich 18
Bourbon pear aioli, cowboy candy,
brie, arugula

La-Cubano Sandwich 18
Sliced ham, slow roasted pork,
Wicked Hazy Mustard, Gruyère,
ciabatta roll, house-made pickles

Grilled Chicken Sandwich 18
Sun dried tomato pesto, sherry
pancetta glaze, mozzarella, arugula

La-Cubano Sandwich 18
Sliced ham, slow roasted pork,
Wicked Hazy Mustard, Gruyère,
ciabatta roll, house-made pickles

Grilled Chicken Sandwich 18
Sun dried tomato pesto, sherry
pancetta glaze, mozzarella, arugula

Gluten-free bun 2

ENTREES

Steak Frites^{* NF} 38
Top sirloin cap steak, house fries,
béarnaise
Pair with Malbec

Salmon^{* F} 28
Mushroom broth, spicy couscous,
broccolini, pancetta chips, pickled
mushrooms
Pair with Red Alchemy

Cold Noodle Bowl^{DF} 21
Soba noodles, carrots, pickled ginger,
shishito peppers, brussels sprouts, ponzu
sauce, crispy onions
Pair with Riesling

Rigatoni 28
Bolognese sauce, Parmesan, basil
Pair with Granite State Red

*Consuming raw or undercooked meat, poultry, seafood and eggs may increase your risk of food borne illness.

Please inform your server if you have sensitivities or allergies.

DF = Dairy Free | F = Fish | GF = Gluten Free | N = Nuts | SF = Shellfish